

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1-25. (Canceled)

26. (Original) A process for making a stabilized milk product, the process comprising the steps of:

- a) blending a fluid milk product with a pectin stabilizer in a weight ratio of fluid milk to pectin stabilizer of from about 80 to 1 to about 20 to 1 to form a blended milk/pectin mixture;
- b) heating and homogenizing the milk/pectin mixture, wherein the temperature of the mixture is raised to a temperature of at least about 150°;
- c) blending the homogenized milk/pectin mixture with juice; and
- d) heating and homogenizing the blended milk/pectin/juice mixture, wherein the temperature is raised to a temperature of at least about 170° F.; wherein the process is effective to produce a stabilized milk product having:
 - i) from about 0.25 to about 10.0% by weight of milk protein including solid milk protein particles;
 - ii) from about 5 to about 98% by weight of juice;
 - iii) from about 0.01 to about 2.5% by weight of cations; and
 - iv) from about 0.01 to about 5.0% by weight of a stabilizer; wherein the stabilized milk product is an aqueous fluid having a pH in a range from about 3.2 to about 6.5, in which the solid milk protein particles are suspended in the stabilized milk product and remain suspended for a period of greater than six weeks after

production; wherein the average particle size of the solid milk protein particles range from about 1.0 to about 22.0 micrometers.

Claim 27. (Canceled)

28. (Original) A method of making a stabilized milk product, the method comprising:

blending a pectin into a milk fluid with agitation to form a mixture, the milk fluid containing solid milk protein particles;

heating the blend to a temperature of at least 150° F.;

homogenizing the heated mixture;

blending the mixture with a juice;

heating the blended pectin/milk/fruit mixture to a temperature of at least 180° F.; and

homogenizing the heated mixture to form the stabilized milk product; wherein the stabilized milk product is an aqueous fluid, having a pH in a range from 3.2 to 6.5, in which the solid milk protein particles are suspended in the stabilized milk product and remain suspended for a period of greater than six weeks after production; wherein the average particle size of the solid milk protein particles range from about 1.0 to about 22.0 micrometers.

Claims 29-35 (Canceled)